**Orange and Poppyseed Muffins**



**Preparation Time**

20 - 30 minutes

**Cooking Time**

15 minutes

**Makes**

12

**Ingredients**

* 2 ½ cups self-raising flour
* 1 teaspoon baking powder
* 2/3 cup caster sugar
* 1 ½ tablespoons poppyseeds
* 1/3cup extra-light olive oil
* 1/3 cup buttermilk
* 2 eggs, lightly whisked
* 2 large oranges, rind finely grated, juiced
* 100g cream cheese
* ¼ cup pure icing sugar

**Method**

1. Preheat oven to 200°C.
2. Place twelve 1/2-cup capacity extra-strength muffin cases on a baking tray
3. Sift flour and baking powder into a bowl. Stir in sugar and poppyseeds.
4. Make a well in the centre.
5. Whisk oil, buttermilk, egg, 2 teaspoons orange rind and 1/2 cup orange juice in a jug. Pour into well.
6. Gently fold until just combined.
7. Three-quarter fill muffin cases with mixture.
8. Bake for 15 to 20 minutes or until a skewer inserted into the centre comes out clean.
9. Stand muffins on tray for 5 minutes to cool slightly.

***Cream Cheese Icing***

1. Place cream cheese and icing sugar in a small bowl.
2. Using a wooden spoon, beat until light and fluffy.
3. Add ½ teaspoon grated orange rind and 1 teaspoon orange juice and stir until well combined.
4. Spoon mixture on top of muffins.
5. Serve.